

STELLAR  
at ALTITUDE<sup>®</sup>

*Lunch Menu*



# Menu du Jour

## LUNCH AT STELLAR

3-COURSE LUNCH \$48<sup>++</sup> / 4-COURSE LUNCH \$58<sup>++</sup>

A selection of seasonal snacks

### APPETISERS

Chicken tart | Potato | Puff pastry

Tomato | Watermelon | Feta | Hazelnut

Scallop | Lime | Melba toast | Crème fraîche

*(Supplement \$8<sup>++</sup>)*

### THE STELLAR SALAD

(OUR SALAD CAN BE SERVED AS EITHER AN APPETISER OR A MAIN COURSE)

Tiger prawn | Poached Norwegian salmon | Arugula | Romaine | Semolina

Roasted red pepper | Walnuts | Comte | Sherry honey dressing

### SOUP

Green pea velouté | Basil

Purple cabbage broth | Carrot gels

*All prices are still subjected to 10% service charge & prevailing government taxes*



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## LUNCH AT STELLAR

### MAINS

Red Snapper | Candied beets | Beurre noisette | Ash

Capellini | White asparagus | Jamon | Egg yolk | Clotted cream

Pork belly | Apple | Fennel | Endive | Nuts | Smoked jus

100-hour cooked Mayura wagyu brisket | Carrot | Ginger jus  
*(Supplement \$12<sup>++</sup>)*

### STELLAR CHEESE

Selection of 4 artisanal cheeses | pear | muscatels | bread | crackers  
*(Supplement \$8<sup>++</sup>)*

### STELLAR DESSERT

Coconut sorbet & crèmeux | Textures of mango | Oat Crumble | Lemongrass granite

Lime pink peppercorn sorbet | Mint sponge & ganache | Yuzu parfait  
Apple gel | Mojito marshmallow



# Menu du Jour

LUNCH AT STELLAR

5-COURSE GASTRONOMIQUE

\$78<sup>++</sup>

AMUSES

Beetroot cured Petuna ocean trout | Ikura | crème fraîche | chives

Burrata | pickled winter fruit | dill | brioche

French onion velouté | apple gel | shallot

Sanchoku wagyu rump cap MBS 7 | bone marrow | parsnip | potatoes in wagyu dripping | chervil

“WILDFLOWER”

Floral-infused meringue | Kafir lime leaf curd | Beurre noisette | Coconut sable wheel

*Sommelier's Wine Pairing \$58<sup>++</sup>*

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